

FOOD SAFETY IN MANUFACTURING

Prerequisites: N/A

Level: 2

Duration: 1 Day

Course Aims

To develop a basic understanding of the serious and distressing consequences of food hazard related illnesses, injuries and the causes of them. Gain understanding of the legal requirements related to food safety and the role of the enforcement agencies.



Course Objectives

To enable course participant to:-

- ◆ Demonstrate knowledge of hazards related to food safety
- ◆ Demonstrate knowledge of dairy microbiology and the effects of contamination and poor hygiene
- ◆ Show understanding of food safety legislations and enforcement
- ◆ Show an appreciation for food safety controls, including cleaning and personal hygiene



Who is the course for?

Processing and Manufacturing Operatives, Engineers, Team Leaders, Laboratory Technicians and staff in other roles who require an understanding of the basics of a HACCP system.

Course Content

- Food Quality and Food Hygiene
- The importance of food hygiene
- Microbiology and illness
- Contamination and prevention of illness
- Allergen control
- Personal hygiene
- Cleaning and disinfection
- Food pests
- Premises and equipment
- Food safety control
- Summary / revision
- Test

Accreditation

Highfield Level 2 Award in Food Safety in Manufacturing